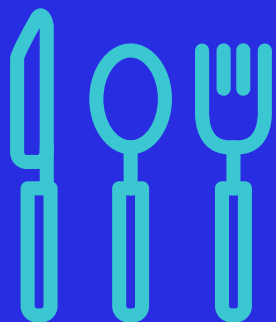


Food Safety Newsletter



July 2016



TIP OF THE MONTH:

NOT ALL BLEACHES are approved for use on FOOD CONTACT SURFACES. Remember to read THE LABEL AND ALSO LOOK FOR THE EPA REGISTRATION NUMBER, ALSO LOCATED ON THE LABEL. BLEACH IS ONLY APPROVED TO DISINFECT AND SANITIZE FOOD CONTACT SURFACES IF IT STATES THAT ON THE LABEL!

FOOD SAFETY TRAININGS

CHINESE

Monday, Aug. 22nd

8:30-10:30am

Post 440, Basement level

Please RSVP
to eegan@newtonma.gov if you or
your employees would like to come

Food Grading Update

Here's how grades looked in the month of July:

Average Grade: 352
(91% Superior or Excellent)

Grades Received:

Superior: 14

Excellent: 16

Fair: 2

Unacceptable: 1

What were some commonly cited violations in the month of July?

1. Proper Cold Holding Temperatures
2. Rinsing procedures and wet cleaning
3. Frequency of sanitation of utensils
4. Presence of a written bodily fluid clean-up procedure
5. Proper storage of in use utensils

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TWO-STAGE FOOD COOLING TECHNIQUE FOR TCS FOODS

Cooked foods that are not going to be served immediately should be cooled as quickly as possible to avoid bacterial growth.

The two-stage cooling method reduces the food's internal temperature in two steps.

- 1) First, the temperature is reduced from 135 to 70 degrees Fahrenheit within two hours.
- 2) The food is then reduced from 70 to 41 degrees Fahrenheit or lower within the next four hours.

The total time to cool a TCS food should never exceed six hours.

Other tips:

Separate large amounts of food into shallow containers to decrease cooling time.

Use a cooling wand to cool soups and sauces faster.

Assign employees to monitor the cooling process (taking internal temperature and monitoring time).

What was the most commonly found violation in the month of July?

94% of Restaurants inspected in July were cited for not having Proper cold holding temperatures: 3-501.16

* Keep accurate cooling logs: Check internal temps and temps of food in every refrigeration unit once every 4 hours.

* Designate specific employees to monitor refrigeration temperatures on a regular schedule.

As always, please contact one of the Environmental Health Specialists with any questions you have about food safety, we are here to help you! Also visit our website for templates, sample inspection forms, and more:
www.newtonma.gov/restaurants.